

# MICHAEL'S

— Bar + Bistro —

## DINNER BED & BREAKFAST MENU

2 COURSES £20 | 3 COURSES £25

### STARTERS

#### SOUP OF THE DAY (V)

Freshly Baked Bread Roll and Butter

#### TOASTED GOATS CHEESE (V,GF)

Beetroot Crisps & Mixed Berry Coulis

#### PAN SEARED SCALLOPS

Pea Puree Lemon & Pancetta Crisps

#### HAGGIS NEEPS & TATTIES (Vegetarian available)

Malt Whisky Cream Sauce

### MAINS

#### OVEN ROASTED DUCK BREAST

With Crushed Potato, Steamed Vegetables & Port and Passion Fruit Jus

#### PAN FRIED SUPREME OF SALMON (GF)

With Creamed Potato, Steamed Vegetables & Grilled Asparagus in a Chervil Cream Sauce

#### BREAST OF CHICKEN

With Parsnip Puree, Cumin Roasted Baby Carrots & Red Wine Jus

#### RIGATONI (V)

With Lemon, Sage, Oyster Mushrooms, Garlic Cream, Parmesan and Pea Shoots

#### 220G SIRLOIN STEAK (£4.50 Supplement)

Served with Hand Cut Chips, Grilled Tomato and Red Onion Marmalade

#### 284G FILLET STEAK (£8.50 Supplement)

Served with Hand Cut Chips, Grilled Tomato and Red Onion Marmalade

### DESSERTS

#### STICKY TOFFEE & DATE PUDDING

With Toffee Sauce & Vanilla Ice Cream

#### ORANGE & LIME POSSET

With Berry Compote & Handrolled Shortbread

#### BRIE, BLUE AND CHEDDAR CHEESES

With Homemade Marmalade, Oatcakes and Grapes

#### TRIO OF LUXURY ICE CREAMS (GF)

PARKLANDS HOTEL & COUNTRY CLUB • T. 0141 639 9222   

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs  
(V) denotes vegetarian dish (GF) denotes gluten free dishes

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### STARTERS

#### SOUP OF THE DAY (V)

Freshly Baked Bread Roll and Butter

#### PAN FRIED GARLIC SCENTED

#### OYSTER MUSHROOMS (V)

Toasted on Rustic bread with Poached Egg and Pea Shoots

#### HOT SMOKED SALMON (GF)

With Beetroot Carpaccio and Wasabi Mayo

#### CRISPY TEMPURA CHICKEN

Served with Chilli Jam and Dressed Leaves

### MAINS

#### PAN FRIED HALIBUT (V)

With Herb Mash and Tenderstem Broccoli in a Herb Cream Sauce

#### SLOW COOKED OX CHEEKS

With Creamed Potatoes and Roasted Root Vegetables

#### CHICKEN SUPREME STUFFED BLACK PUDDING

With Braised Potato, Wholegrain Mustard, Thyme Sauce and Steamed Vegetables

#### WILD MUSHROOM & ASPARAGUS RISOTTO (V)

With Vegetable Crisps, Parmesan and Truffle Oil

#### 220G SIRLOIN STEAK (£4.50 Supplement)

Served with Hand Cut Chips, Grilled Tomato and Red Onion Marmalade

#### 284G FILLET STEAK (£8.50 Supplement)

Served with Hand Cut Chips, Grilled Tomato and Red Onion Marmalade

### DESSERTS

#### WHITE CHOCOLATE & BAILEYS CHEESECAKE

With Chocolate Cigarillos and Raspberry Coulis




#### GLAYVA CRÈME BRULEE

With Orange Scented Shortbread

#### BRIE, BLUE AND CHEDDAR CHEESES

With Homemade Marmalade, Oatcakes and Grapes

#### TRIO OF LUXURY ICE CREAMS (GF)

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